

# •• JOLLY GOOD POTATO & LEEK SOUP ••



Consisting of only 6 ingredients, this soup is simple, satisfying and economical. Soups often taste best the second day, so consider making this recipe ahead to let the flavors fully develop. It also freezes well.

**Prep Time:** 10-15 minutes **Cook Time:** 30-40 minutes **Serves:** 10-12

## Ingredients

2 medium leeks, sliced	¾ tsp. salt
1 medium onion, diced	Dashes freshly ground pepper
7 medium organic russet potatoes, peeled & diced	water

## Instructions

1. Sauté leeks and onions in a large stock pot in a little water until tender, about 5 minutes.
2. Add potatoes and add water until potatoes are loosely floating.
3. Bring to a boil, then reduce heat, add seasonings and simmer until potatoes can be mashed until smooth.
4. Add more water if necessary to achieve desired consistency.

## Recipe Notes

Organic potatoes are best to use since potatoes have a high pesticide content.

The soup tends to thicken as it sits, so you may need to add more water upon reheating.

The consistency for this soup that I like best is one that is easily pourable without being too watery.